



## DESSERT MENU

### Apple tart

Local apple cinnamon filling with a buttery pastry crust, topped with whipped cream | **13**

### NS blueberry pie

*D*

wild, unsprayed Nova Scotia blueberries in a house-made buttery pastry crust | **13** | **add vanilla ice cream 2.5** |

### chocolate tofu pie

*GF|VO|DFO|N*

our signature dish - non-dairy chocolate, *Acadiana Soy* silken tofu with an almond, walnut crust & whipped cream | **13.25**

### cheesecake

*GF|D|N*

no bake cheesecake with a chocolate cookie crust, salted caramel sauce & almond brittle | **12.50**

### ice cream sundae

*GF|D*

vanilla **or** chocolate ice cream topped with whipped cream & house-made salted caramel **or** chocolate sauce | **9.75**

### maple cinnamon crème brûlée

*GFO|D*

maple cinnamon infused custard, caramelized sugar, served with a maple ginger cookie & whipped cream | **12.50**

### flourless chocolate brownie

*GF|D*

flourless brownie topped with an chocolate mousse & whipped cream | **13**

## NIGHTCAPS

### maple cream coffee

*1.5 oz*

Cabot Trail maple rum cream, *Laughing Whale* coffee, cane sugar rim & whipped cream | **13**

### Irish coffee

*1.5 oz*

Jameson Irish whiskey, *Laughing Whale* coffee, cane sugar rim & whipped cream | **13**

### blueberry tea

*1.5 oz*

Grand Marnier, Disaronno, *Just Us* Earl Grey Tea | **13**

### Monte Cristo

*1.5 oz*

Grand Marnier, Kahlua, *Laughing Whale* coffee, cane sugar rim & whipped cream | **13**

### hot toddy

*1.0 oz*

Crowl Royal, honey simple syrup, lemon | **12**